

## MILK PRODUCT WHICH CAN BE FOAMED BY SHAKING

### ABSTRACT

5        The invention relates to a milk product which includes 0 to 40% fat, 5% to  
23% non-fat solids, a mixture of at least two emulsifiers, a foam stabilizer, and water. The  
product forms a foam at room temperature when shaken or may be foamed with a foaming  
device. The emulsifiers include propylene glycol monostearate, sorbitan tristearate, and  
10      unsaturated monoglyceride, and the foam stabilizer is a sodium alginate or a mixture of  
microcrystalline cellulose and carboxymethylcellulose.